

## **AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in the application:

### **Listing of Claims:**

1. (currently amended) Edible product of which at least part is formed by a network of pasta, wherein the network comprises at least two parallel filamentous pasta elements under an angle of 5-90 degrees to at least two other parallel filamentous pasta elements;wherein the network has a regular repeating pattern;  
wherein said filamentous elements have a length of at least about 2 mm and/or a diameter of at least about 0.3 mm;  
wherein the pasta comprises hard wheat flour or hard wheat semolina; wherein the hard wheat flour or semolina comprises flour or semolina from durum wheat; and  
wherein the network of pasta partially covers a filling material; and  
wherein the product is rehydratable or deep frozen and should be heated in aqueous medium or steam before consumption.
- 2-6 (canceled)
7. (previously presented) Product according to claim 1, wherein the filling material comprises meat, cheese, egg, starch, vegetable matter, flavours, herbs, spices, bread crumbs, potato granules, fat, vegetable fibres, bouillon- or broth concentrate or mixtures thereof.
8. (canceled)
9. (currently amended) Process for preparing a pasta product in a network- or mesh-like structure by extruding a pasta dough through a die, which die has two concentric elements

of which at least one is rotatable relative to the other, and which die has a plurality of openings on the interface between the two concentric elements;

wherein the pasta comprises hard wheat flour or hard wheat semolina;

further comprising heating said product to a temperature of at least 80°C for at least 30 seconds in aqueous medium or steam before consumption.

10. (original) Process according to claim 9, wherein the rotating die has at least 4 openings on the interface between the two concentric elements.
11. (original) Process according to claim 9, wherein a filling is shaped and partially covered by the network material.
12. (original) Process according to claim 11, wherein the filling is co-extruded with the pasta dough.
13. (previously presented) Process for preparing a ready-to-eat product comprising pasta, which process comprises the steps of heating a product according to claim 1 in an aqueous liquid and/or steam.
14. (original) Process according to claim 13, wherein the product is heated to a temperature of at least 80°C for at least 30 seconds.